



LAKE LOUISE & SUN-TRAPPED POOL

CHATEAU
LAKE LOUISE

CANADIAN PACIFIC

LUNCHEON

TABLE D'HOTE

Chilled Watermelon Seafood Victor Celery and Radishes
Canadian Sardine Vinaigrette

Choice of Juice: Apple, Tomato, Orange, Grapefruit or Prune Nectar

Clam Chowder, Boston Style Chicken Broth with Rice

Poached Pacific Cod, Egg Sauce
Breaded Filet of Sole Remoulade
Parsley Omelette

Citrus Plate with Cottage Cheese, French Dressing
Creamed Chicken on Toast, Terrapin Style
Roast Milkfed Alberta Capon, Giblet Gravy

Cold Galantine of Turkey, Salad Andalouse
Cold B.C. Salmon, Mayonnaise
Seafood Salad Neptune

Creamed Spinach Green Peas and Carrots

Potatoes: Mashed, Boiled, Potatoes Maire

African Cream Pudding Raspberry Cream Pie
Lime Sherbet Vanilla Ice Cream Stewed Cherries

Cheese: Canadian Gouda, Black Diamond, Canadian Cheddar, Kraft,
Rocky Mountain Cream, Oka, White Ontario Cheddar
Gorgonzola, Swiss Gruyere, Hermit Blue

Fresh Strawberries Okanagan Apple Sliced Banana in Cream
Watermelon Cantaloupe
Sliced Orange Whole Orange

Tea Coffee Milk Rolls

1.75

TABLE D'HOTE MEALS

Breakfast, 7:30 to 10 a.m. Luncheon, 12 to 2:30 p.m.

Dinner, 6 to 8:30 p.m.

FRIDAY, JULY 11, 1947

Announcements

MUSIC
Main Dining Room, 7 to 8 P.M.

GWYN PRICE, Baritone
Lounge, 8:30 P.M.

JACK MADDEN
and His Orchestra
Ballroom, every evening
except Sunday

SWISS GUIDES
available at the
Information Bureau
in the Lounge

PICNIC LUNCHEES
Please see Head Waiter
for selection and price

SWIMMING POOL
Open daily, 8 A.M. to 8 P.M.

GOVERNMENT RATIONING REGULATIONS

Require That:
Meat be eliminated entirely
from all menus each Tuesday
and Friday.

Sugar be served only on re-
quest and then as follows: Not
more than one spoon for any
beverage and not more than one
teaspoon for any cereal.

Butter will be served at all
meals.

Preserves which include jams,
jellies, marmalades, be rationed
to approximately one pound per
person per fortnight.

LUNCHEON A LA CARTE

HORS D'OEUVRES

French Hors d'Oeuvres 1.25 Radishes 25 Fresh Domestic Caviar 2.25
Queen or Stuffed Olives 50 Fruit Cocktail 70 Celery and Olives 40
Canadian Sardines 90 Spiced Holland Herring 45 Mixed Pickles 25
Sliced Smoked Salmon 80 Anchovies Canapes 90 Canapes Moscovite 1.15
Antipasto 70 Half Grapefruit Maraschino 30

JUICES

Prune Nectar 30 Grapefruit 30 Tomato 30 Orange 30 Apple 30

SOUP

★ Clam Chowder, Boston Style 40 ★ Chicken Broth with Rice 35
Cream of Tomato 10 minutes 40 Chicken Broth with Rice 10 minutes 35

FISH

Breaded Filets of Pickerel Remoulade 15 minutes 1.00
Half Poached Filet of Boston Sole Waleska 20 minutes 1.50
Lake Superior Trout Saute Amendine 15 minutes 1.00

ENTREES

Omelette Fisherman with Creamed Salmon 10 minutes 85
Young Chicken Saute Bombay with Chutney 20 minutes 2.60
Vegetable Dinner with Poached Egg 10 minutes 1.00
Croustade of Chicken Toulouse 15 minutes 1.55
★ Roast Milkfed Alberta Capon, Giblet Gravy 1.50

COLD BUFFET

★ Cold Sliced Turkey 1.85 ★ Sliced Chicken 1.85
★ Homemade Foie Gras 1.50 ★ Boned Capon 1.50

Chef's Special Cold Half Fresh Lobster, Mayonnaise . . . \$2.50
20 Minutes Lettuce, Tomato, Cucumber, Boiled Egg

VEGETABLES

Creamed Spinach 40 Green Peas and Carrots 35
Green Peas 35 Stewed Corn 35 Green Beans Saute 35

POTATOES

Mashed 25 Boiled 20 Potatoes Maire 35
Au Gratin 35 Saute 30

SALADS

Chef Salad 60 Lettuce and Tomato 45 Waldorf 60
Fresh Lobster 2.00 Fruit 65 Chicken 1.75; Half Portion 90

SWEETS

African Cream Pudding 25 Raspberries Cream Pie 25
Lime Sherbet 25 Stewed Cherries 40
Cup Custard 25 Jello 25 Fruit Tartlet 25 Sherbet 30
Chocolate Ice Cream 40 Vanilla Ice Cream 40

CHEESE

Canadian Gouda 30 Camembert 40 Gorgonzola 50 Canadian Cheddar 30
White Ontario Cheddar 30 Swiss Gruyere 60 Hermit Blue 50
Black Diamond 30 Kraft 25 Rocky Mountain Cream 35

FRUITS

Fresh Strawberries 35 Okanagan Apple 15 Sliced Banana in Cream 30
Watermelon 30 Sliced Orange 25 Whole Orange 15

TEA COFFEE MILK ROLLS

Portions are prepared for one person only. ★ Ready to serve.



BANFF SPRINGS HOTEL

Your Host Across Canada

CANADIAN PACIFIC HOTELS

Hotels of Beauty and Efficiency - - - Noted for Comfort,
Service and Cuisine at Moderate Rates

†THE DIGBY PINES	Digby, N.S.
†LAKESIDE INN	Yarmouth, N.S.
CORNWALLIS INN	Kentville, N.S.
†THE ALGONQUIN	St. Andrews-by-the Sea, N.B.
MCADAM HOTEL	McAdam, N.B.
CHATEAU FRONTENAC	Quebec, Que.
ROYAL YORK HOTEL	Toronto, Ont.
†DEVIL'S GAP LODGE	Kenora, Ont.
ROYAL ALEXANDRA HOTEL	Winnipeg, Man.
HOTEL SASKATCHEWAN	Regina, Sask.
HOTEL PALLISER	Calgary, Alta.
†BANFF SPRINGS HOTEL	Banff, Alta.
†CHATEAU LAKE LOUISE	Lake Louise, Alta.
†EMERALD LAKE CHALET	Field, B.C.
EMPRESS HOTEL	Victoria, B.C.

HOTEL VANCOUVER Vancouver, B.C.

[Operated by the Vancouver Hotel Co. Limited on behalf of the Canadian Pacific Railway Company and the Canadian National Railways.]

†These hotels are open in the Summer only.

